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Famous Amos Chocolate Chip Cookies

Recipe By : Serving Size : 1 Preparation
Time :0:00 Categories : Desserts
Cookies

Low-Fat

Amount Measure Ingredient —
Preparation Method

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——WALDINE VAN GEFFEN
VGHC42A——

1/2 pound Butter or margarine

1 cup Light brown sugar — packed

1 cup Sugar

3 Eggs

3 cups Bisquick

1 cup Cornstarch

1/2 cup Nonfat milk powder

2 tablespoons Sanka or coffee powder

1 tablespoon Unsweetened cocoa
powder

1 tablespoon Vanilla

1 Package semi-sweet chocolate pieces
— (12 ounces)

4 ounces Pecans — well-chopped

With electric mixer, high speed, cream butter until light and fluffy. Beat in sugars, beating until very creamy. Beat in eggs, then each remaining ingredient, except chips and pecans. When dough is smooth, work in chips and pecans with spoon. Make grape-sized pieces of dough for each cookie, placing 1" apart on ungreased sheet. Bake at 350~ for 14 minutes or until golden brown. 12 dozen itchy bitsy cookies. Freeze unbaked cookie dough to thaw, shape and bake in 4 months.